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**SIEGEL**  
FAMILY WINES



## HANDPICKED

### MERLOT

Valley: *Colchagua*

Variety: *100% Merlot*

Vintage: *2024*

**Vinification:** *Alcoholic fermentation at 27-29°C for optimal extraction of color and structure. Complete malolactic fermentation.*

**Finning and Filtration:** *Gentle clarification post-blending.*

**Aging:** *25% of wine aged in French oak barrels for 8-10 months.*

**Food Pairing:** *Pasta and white meats.*

**Winemakers notes:** *Intense ruby red. Aromas of cassis and black cherries. Soft tannins, balanced acidity, good persistence.*

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